



Gingerbread Cookies

A recipe from the White House Pastry Kitchen

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| 5 ½ sticks of soft butter | 3 whole eggs | 1 tbsp ground cinnamon |
| 1 ⅓ cups dark brown sugar | 1 egg yolk | 1 tbsp + ½ tsp ground ginger |
| 1 ½ cups light brown sugar | 8 cups all-purpose flour | 1 tsp ground cloves |
| ½ cup molasses | 1 tbsp + ½ tsp baking soda | 1 tsp ground allspice |
| 1 tbsp honey | 1 ¼ tsp salt | |

Preheat oven to 340°.

Using an electric mixer, cream butter, dark brown sugar, light brown sugar, molasses, and honey. Add eggs gradually.

Scrape the bottom of the bowl and mix again.

Pour in the remaining dry ingredients and thoroughly mix.

Remove dough from bowl and press onto a half sheet pan (11" x 16") lined with parchment paper.

Cover the pan with plastic wrap.

Allow the dough to sit in the refrigerator for 4 hours.

Roll the cold dough between two pieces of floured parchment paper to ⅛ inch thickness.

Use desired gingerbread cookie cutters.

Bake at 340° for 8-12 minutes, or until golden around edges.

If using cookie cutouts as decoration on a tree, omit the baking soda and bake the cookies until dark brown all over.

Decorate by piping icing around edge....

- 1 2 lb. bag of 10x powdered sugar
- ¾ cup pasteurized egg whites
- 1 tsp fresh lemon juice

....then trim with your favorite candies.

